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DHS Grad Launches Catering and Personal Chef Business

By ADAM SWIFT

When John Hamilton graduated from DHS in 2005, he knew that he wanted to be a chef, but he didn't expect he would have his own catering and personal chef business up and running before he even got out of college.

"I never thought I'd be doing this when I was 21," Hamilton said as he put the finishing touches of some raspberry sauce on a warm chocolate torte.

Currently in his junior year at Newbury College, Hamilton said he decided last August to take the plunge and start his own business.

"I knew what I wanted to do after college, so I figured I would start doing it now," said Hamilton.

The result is Scrumtrulescent, a personal chef and



DHS grad John Hamilton prepares dessert as part of his new catering and personal chef business, Scrumtrulescent.

catering business where Hamilton concentrates on bringing the best of fine dining into his clients' homes.

For Hamilton, the key is to create a relaxed setting and cook food using nothing but the freshest ingredients.

"The idea for the catering is to do small dinner parties and cocktail parties and provide everything from scratch," Hamilton said.

When Hamilton says he wants to provide everything from scratch, he isn't kidding. He said he grows his own herbs, makes his own pasta, and even brews his own beer.

When he can't make something from scratch, Hamilton goes to local butcher shops and produce markets to get the best ingredients he can.

For both his catering and personal chef menus, Hamilton said he wants to make it a fun and educational experience for his customers.

"I like to interact and talk to people," he said. "It's nice for people to know who's cooking their meal and what's in it."

Although he hasn't graduated from college yet, Hamilton already has a healthy resume to go with his cooking vision. He took his first cooking class in eighth grade and has worked at local hotspots such as Ember and Solstice. He's also taken a tour of Europe, sampling the best foods and wines of the Mediterranean.

In preparing his menus, Hamilton makes the most of his work and school experiences and chooses to cook meals that are simple yet flavorful. Many of his menu items are based in American cuisine with touches of Mediterranean flavors.

"I love steaks on the bar-

becue with the smokiness and a simple rub," he said.

Giving his customers a good meal is more important than keeping them guessing about what's on their plates, he said.

From now through the end of the summer, Hamilton is planning small catering events in the area and working on weekly menus for his personal chef business. During the early summer, the focus is on seafood, and as the summer starts to fade, the emphasis will be on heartier fare like steaks and chops.

Hamilton will be finishing up at Newbury College next fall, but said he plans on keeping his business up and running as he finishes his studies.

After graduation, Hamilton said he might continue his business, or he might head to New York or Los Angeles to ply his frying pan in the big city.

Anyone interested in contacting Hamilton about Scrumtrulescent can e-mail

him at dubbster06@hotmail.com or call him at 781-291-9143.